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Sara Lee (R) Apple Maple Cheesecake

2 tablespoons butter or margarine 2
medium tart cooking apples, peeled and
sliced (2 cups) 1/3 cup maple-flavored
syrup 1 tablespoon light brown sugar 1
teaspoon cornstarch 1 teaspoon ground
cinnamon 1 Sara Lee Original
Cheesecake, cut into 6 wedges, thawed 1
cup chopped walnuts Slivered apple for
garnish

In large skillet, melt butter over medium
heat. Add sliced apples; cook, stirring
occasionally, 5 minutes or just until
tender. In small bowl, combine maple-
flavored syrup, sugar, cornstarch and
cinnamon. Add to apples in skillet.

Cook, stirring frequently, 2-3 minutes or until syrup is bubbly and slightly thickened. Cook 1 minute more. Remove from heat; refrigerate 10 minutes. Spoon apple mixture over cheesecake; sprinkle with walnuts. Garnish with slivered apple. Makes 6 servings.